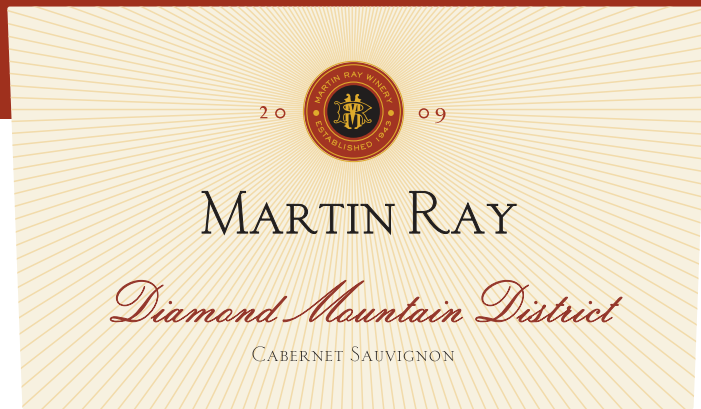




*A mountain vineyard  
is the most beautiful  
sight on earth.*  
—MARTIN RAY



## MARTIN RAY 2009 RESERVE DIAMOND MOUNTAIN DISTRICT CABERNET SAUVIGNON

**THE VINEYARDS** The grapes for our Martin Ray Diamond Mountain District Cabernet Sauvignon are grown in the spectacular Constant-Diamond Mountain Vineyard, which rises to 2100 feet above the Napa Valley floor. The vineyards (which were originally planted in 1895) are nestled on the northeastern slope of the mountain, where mornings are typically brisk and fog-free, while northwesterly winds continually cool the vineyard throughout the long growing season. This unique mountain vineyard site provides a variety of nutrient-rich soils, superior exposure to sunlight and evening cooling. This optimum combination of elements produces small, intensely flavored berries that consequently produce intensely fragrant and flavorful wines.

**VINTAGE NOTES** The 2009 harvest was uniformly fantastic throughout California. Abundant spring rains, coupled with a temperate growing season, provided grapes of excellent quality and the beautiful Indian summer that followed October's early rains allowed the grapes to reach optimum maturity.

**WINEMAKING NOTES** Our Diamond Mountain District Cabernet Sauvignon was crafted using the classic, labor-intensive winemaking techniques which result in the balanced and concentrated flavors and textures that consistently characterize our wines. It was gently de-stemmed with minimal berry crushing to retain the intense fruit character, then cold-soaked for 4 days, and finally spent 2 weeks in open-topped fermenters, where it was gently punched down by hand. It was then aged for 30 months in French oak (40% of which was aged in newer barrels and the remaining 60% was aged in 1-4 year old barrels).

**TASTING NOTES** This luscious wine is a rich, dark garnet color. Mouthwatering aromas of vanilla, rum raisin, and anise delight the nose. The mouthfeel is plush, sexy and richly layered with high-toned flavors of juicy red fruit, vanilla and sweet-savory mincemeat pie, which linger through the long, long finish.

**FOOD & WINE PAIRING** Pair our elegant Diamond Mountain Cabernet Sauvignon with your favorite hearty beef stew, rib roast or roast prime rib with peppercorns.

### TECHNICAL NOTES

VARIETAL | 100% Cabernet Sauvignon

RELEASE DATES | September 2012

BRIX AT HARVEST | 26.7

TOTAL ACIDITY | 6.2 g/L

ph | 3.75

ALCOHOL | 14.6%